

Entrees

Poisson frais du Marché Fresh Market Fish	Pescatarian	M/P
Gnocchi Parisian au Gratin (<i>from Paris, not Italy</i>) With Truffles, Mornay (White Sauce) and Swiss cheese. The French Mac and Cheese!	Vegetarian	29
Coquelet rôti au Jus Roasted Cornish Hen “Au Jus”, cooked À La Minute for you :)	Gluten Free	36
Filet de Porc, Sauce aux Champignons Seared Pork Tenderloin, sliced with Mushrooms, Port Wine, lightly creamed Sauce		31
Onglet Poêlé à la Luchonaise (<i>signature, not found in NYC or else!</i>) Slowly seared, <u>Butter only</u> Hanger Steak, roasted Garlic, Parsley	Gluten Free	39
Caille rôtie sur Pommes sautées au Curry, Raisins frais, déglacée au Jus Roasted “1 Quail and 1/2” sautéed curried Apple, Pearl Onion and Grape Demi Glaze	Gluten Free	37
Lapin braisé, Dijon à la Crème, Vin Blanc et Garniture aromatique Braised young Rabbit with Mushrooms, White Wine, Carrot, Dijon and Pearl Onion	Gluten Free	41
Linguini aux Fruits de Mer Seafood Linguini with White Wine Saffron Sauce, dressed with Scallop, Mussel, white meat Fish Fillet, Calamari and Shrimp	Pescatarian	47
Kassulet Toulousain de la Maison (<i>signature winter dish. Served year round upon customer request</i>) Cassoulet Toulouse style (my personal recipe: Cannellini Beans, Carrots, Tomato, Garlic Duck Confit, Slab Bacon and Pork Sausage, all braised with Noble Duck fat, White Stock and Foie Gras Jus). This very rich dish was served to warriors defending their village! Don't take it if you can't bear it :)		43
Magret de Canard (<i>Mouillard, signature</i>) Seared Mouillard Duck Breast with Michigan Cranberry Glaze	Gluten Free	41
Filet au Poivre et Cognac Smashed Black Peppercorn Filet Mignon (<i>Not Spicy</i>), Cream, Veal Stock Sauce	Gluten Free	42
Carré d'Agneau au jus de truffes (<i>signature</i>) Frenched Rack of Lamb with White Wine, Rosemary and Truffle au Jus	Gluten Free	53
Tournedos Rossini (<i>very popular signature</i>) *(See intro page) Seared Filet Mignon topped with Foie Gras (not seared Foie Gras, very important), Shallots, Port Red Wine, Truffle Sauce. <i>Absolute luxury! Combine Foie Gras, Meat and Sauce all together for the most savory bites. Enjoy!</i>	Gluten Free	51

We use only **pink Himalayan or Sea Salt** in our premises
 We accept cash, check (with address), AMEX, Alipay, Wechat
 BTC,ETH, XRP
 Chef / owner **Didier Pawlicki**